

The Ickworth

SUFFOLK

A La Carte

The Ickworth Hotel prides itself on building relationships with local producers and suppliers, for the best quality ingredients. We endeavour to use only sustainable and ethically sourced produce, meat and seafood.

Nibbles

Sourdough bread, salted butter (V, VeA, GFA), 6 | **Garlic & herb marinated olives** (Ve, GF), 6

Pork crackling, apple cider dip (GF), 6 | **Anchovy tart**, parsley mayo, 6

Spiced hummus & chickpea, toasted sourdough (Ve, GFA), 6

Starters

Beef & tarragon croquettes, fennel & apple slaw, 13

Gnocchi, 'nduja, salsify, spinach, 12

Local Suffolk charcuterie, grain mustard, pickles (GFA), 12

Grilled sardines on toast, lemon & garlic labneh, sweet onions & watercress (GFA), 12

Fennel & orange crab, toasted English muffin, 14

Roasted heritage beets, pickled radish, hazelnuts, Suffolk Blue (V, GF), 11

Heirloom tomatoes, olives & basil, extra virgin olive oil, grilled sourdough (Ve, GFA), 10

Classics

Dedham Vale rib steak burger, bacon, cheese, lettuce, tomato, gherkin, relish, chunky chips, 23

Fish 'n' chips, crushed peas, tartare sauce, 23

Luxury Family Hotels soufflé, 'Old Winchester' cheese, balsamic tomatoes, crusty sourdough (V), 21

Mains

Pan-roasted chalk stream trout, herb mash, samphire & brown shrimps, lemon sauce (GF), 28

Broccoli steak, garlic butter bean purée, pepper, parsley & lemon (Ve, GF), 23

Handmade pappardelle, slow-cooked chicken, beans, peas, Parmesan cream, 27

Suffolk lamb rump, white onion purée, tomato, caper & anchovy (GF), 28

Grill

Longhorn sirloin on the bone, confit tomato, chunky chips (GF), 35

40-day-aged Dingley Dell pork ribeye, romesco, toasted almonds, 30

Sides & Sauces

Fries (V), add Parmesan (GF), 6 | **Chunky chips** (V, GF), 6

New season potatoes, mint butter (V, VeA, GF), 6 | **Summer squash**, romesco (Ve), 7

Roasted heritage carrots (Ve), 6 | **Charred hispi cabbage**, lemon & garlic labneh, chilli & pistachio (V), 8

Red wine jus (GF), 4 | **Green peppercorn sauce** (GF), 4

If you have a food allergy or intolerance, please speak to a member of our team. (V) Vegetarian, (Ve) Vegan, (VeA) Vegan Available, (GF) Gluten-free, (GFA) Gluten-free Available. All our food and drinks are freshly prepared on our premises where we handle all allergens.

A discretionary service charge of 12.5% will be added to your bill, and all prices are inclusive of VAT.

Wine List

Sparkling

	125ml	Bottle
Classic Reserve, Hattingley - England	15	85
Brut NV Argeo Prosecco, Ruggeri - Italy	9	48
Laurent-Perrier La Cuvée - France	17	89
Laurent-Perrier Cuvée Rosé - France	20	115
Laurent-Perrier Blanc de Blancs Brut Nature - France		180
Wild Idol, Alcohol Free Sparkling Rosé - England	10	40

White

	175ml	500ml Carafe	Bottle
Anciens Temps Blanc, Vin de France - France	8	21	29
Blanco Sobre Lías, Care - Spain			35
Picpoul de Pinet, Réserve Roquemolière - France	10	27	38
Classic Sauvignon Blanc, Rapaura Springs - New Zealand	12	34	48
Martín Códax, Albariño - Spain			54
Sandbar Bacchus, Lyme Bay - England			60
Hautes Pistes Chardonnay, Aubert & Mathieu - France			50
Haus Klosterberg Riesling White Capsule, Markus Molitor - Germany			64
Domaine de Varoux, Chablis - France	18	52	75
Viejas Tinajas Muscat, De Martino, 2022 - Chile			80
Sancerre 'Le Grand Rochoy' Blanc, Organic, Domaine Laporte, 2023 - France			90
The FMC, Chenin Blanc, Ken Forrester Wines - South Africa			120
Puligny Montrachet, Les 8 Climats, Alain Chavy, 2023 - France			160
Meursault 1er Cru Les Perrières, Jean-Michel Gaunoux, 2016 - France			210

Red

	175ml	500ml Carafe	Bottle
La Cadence Rouge, Vin de France - France	8	21	29
Mar de Cal, Tempranillo Organic, Verum - Spain			35
Biferno Rosso DOC, Palladino - Italy			38
Crianza, Care - Spain	11	30	43
Beaujolais Villages, Louis Tête - France			48
Appellation Vista Flores Malbec, Catena - Argentina	14	38	54
Cabernet Sauvignon, The High Trellis, d'Arenberg - Australia			60
Valpolicella, Ripasso Valpantena DOC, Bertani - Italy			73
Château La Croix Romane, Lalande-de-Pomerol - France			75
Rachel Pinot Noir Organic, Seresin Estate, 2024 - New Zealand	22	58	85
Barolo DOCG, Fontanafredda, 2021 - Italy			90
Côte de Beaune-Villages, Joseph Drouhin, 2021 - France			100
Margaux 3eme Cru, Chateau Desmirail, 2019 - France			120
Il Blu Rosso di Toscana Organic, Brancaia, 2020 - Italy			160
Nuits-Saint-Georges 1er Cru Damodes, Joseph Drouhin, 2023 - France			210

Rosé

	175ml	500ml Carafe	Bottle
Fonte Vinho Verde Rosé, Aveleda - Portugal	9	25	35
AIX, Coteaux d'Aix-en-Provence - France	12	39	45
Love by Leoube Organic Rosé, Domaine de Leoube - France	14	42	60

Dessert & Port

	75ml	Bottle
Garonnelles Sauternes - France	7	40
Patricius, L. H. Tokaji Katinka - Hungary	8	50
Chateau d'Yquem, Sauternes, 2015 - France	30	300
Quinta do Crasto, NV Tawny 10YO - Portugal	14	75
Quinta do Crasto, LBV Port - Portugal	9	45

125ml measures of wines by the glass are available upon request.

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